

ABSTRACT OF THE DISCLOSURE

In a method of controlling a cooking process, at least two temperature values are picked up by a cooking process sensor which is adapted to be stuck at least partly into food to be cooked. Specific parameters of cooking food and/or cooking utensils are determined via the thermo kinetics of the temperature values registered, and the specific cooking food and/or cooking utensil parameters determined are utilized for controlling the cooking process. The invention likewise relates to a cooking process sensor for use with the method according to the invention.

CHI_DOCS2:CS2\432242.1 09.18.00 10.12